RICH'S

VEGAN CHEESECAKE

Vegan cheesecake that's deliciously creamy. Make it your own with your favorite toppings.

Yield: 1 cake

INGREDIENTS

16 oz	Tofutti Better Than Cream Cheese (Room Temperature)
8 oz	RICH'S Culinary Solutions Plant Based Cooking Creme, 4 8-Lb Cartons (#06990)
1 C	Sugar
2 C	Graham Cracker Crumbs
3/4 C	Vegan Butter, Melted
1/2 tsp.	Salt
1 tsp.	Vanilla Extract
2 tbsp.	Bob's Red Mill Egg Replacer
4 tbsp.	Water
1/4 C	Sugar

DIRECTIONS

1. Make the crust by combining the graham cracker crumbs, butter and sugar together. Press into a springform pan about halfway up the sides.

2. Bake at 375°F for 5-6 minutes.

3. Remove from oven and turn heat down to 350°F.

4. Whisk together the egg replacer with the water and let sit for 1 minute to thicken.

5. Combine all the ingredients in a blender and blend until smooth.

6. Pour mixture into pie crust and bake at 350°F for approximately 45 minutes, or until the top sides begin to turn golden-brown. The center will not set but will firm up in the refrigerator.

7. When finished baking, remove from the oven and let cool to room temperature. Refrigerate until chilled.